

DAD Menu (Mar 2010)

LIAN

Tel. 2521 1117

Shop 2004, podium level 2, ifc mall, central, hong kong

香港中環國際金融中心商場第二層 2004 號店

soup

LA001 giant scallop in pumpkin soup . asian pesto \$65
原粒珍寶帶子南瓜湯

LA002 tom yum kung \$70
冬陰公

LA003 shredded chicken coconut soup \$55
泰式雞絲椰香湯

salad

LA004 lobster chicken and mango salad . tamarind sauce \$155
龍蝦嫩雞香芒沙律

LA005 spicy thai beef salad \$98
泰式牛肉沙律

LA006 pomelo salad \$70
柚子沙律

LA007 bangkok style green papaya salad \$70
曼谷青木瓜沙律

rolls

LA008 vietnamese fresh water prawn rice paper rolls \$140
越南大河蝦米紙卷

LA009 soft shell crab, avocado, pink ginger and basil rice paper rolls \$90
軟殼蟹牛油果米紙卷

LA010 minced pork in steamed rice noodle parcels \$70

蒸肉碎米粉包

LA011 deep-fried vietnamese spring rolls \$70
越式春卷

LA012 vegetarian vietnamese fresh rice paper rolls \$65
越式素米紙卷

LA013 vietnamese fresh rice paper rolls with prawn and basil \$75
香葉大蝦米紙卷

LA014 vietnamese fresh rice paper rolls with pork sausage and basil \$70
香葉扎肉米紙卷

small dish

LA015 barbecued beef fillet cubes \$70
炭燒牛柳粒

LA016 salt and pepper cuttlefish with sweet chili sauce and lime \$70
椒鹽大墨魚

LA017 deep-fried buttered chicken wings with garlic \$78
牛油雞翼

LA018 shrimp paste on sugar cane \$28/pc
越式蔗蝦

LA019 vietnamese pork sausage slices \$68
地道越式扎肉片

LA020 mixed mini thai satay (beef, chicken and pork) \$88
雜錦沙嗲小串 (牛, 豬, 雞各 3 串)

LA021 lemongrass chicken wings \$75
香茅單骨雞翼

LA022 pandan leaf chicken \$70
香蘭葉包雞

LA023 thai prawn cakes \$70

泰式蝦餅

LA024 thai fish cakes \$70
泰式魚餅

LA025 minced pork with fresh lettuce \$98
肉碎粉皮生菜包

LA026 char-grilled pork neck \$78
炭燒豬頸肉

lian's selection

LA027 grilled live whole lobster with garlic butter \$250
蒜香牛油扒原隻活龍

LA028 white miso marinated sea bass wrapped in cucumber ribbon \$195
白麵醬鱸魚青瓜卷

LA029 new zealand mussels in spicy thai tomato paste \$185
泰香茄醬炒紐西蘭青口

LA030 deep-fried crispy chicken \$120
脆皮吊燒雞(半隻)

LA031 "viet x thai" style – grilled us angus rib eye with lemongrass \$225
越泰兩味.香茅燒美國安格斯肉眼扒

LA032 grilled us kurobuta pork with pineapple sweet fish sauce \$165
燒美國黑豚扒. 菠蘿甜魚露

curry

LA033 whole live lobster in red curry / french bread \$250
原隻活龍蝦紅咖喱

LA034 braised ox cheek in red coconut curry / french bread \$178
牛面珠紅咖喱 / 法包

LA035 braised duck in red curry with snake beans and eggplant / french bread \$150

紅咖喱燴鴨 / 法包

LA036 braised chicken in yellow curry / french bread \$145

嫩雞黃咖喱 / 法包

LA037 steamed pumpkin in green coconut curry / french bread \$130

南瓜素菜青咖喱 / 法包

LA038 bahn hoi

slow-fried beef fillet with bahn hoi \$105

牛柳濱海

LA039 lemongrass pork chop with bahn hoi \$95

香茅豬肉濱海

LA040 lemongrass chicken with bahn hoi \$95

香茅雞肉濱海

soup noodles

LA041 crabmeat with vermicelli in tomato soup \$95

蟹肉茄茸湯檬粉

LA042 raw us beef with pad thai in famous thai beef broth \$95

頂級泰地道生牛肉濃湯金邊粉

LA043 raw us beef with authentic viet rice sheet noodle in soup \$90

美國頂級生牛肉湯河粉

LA044 shredded chicken with rice sheet noodle in corn fed chicken soup \$88

嫩雞絲清湯河粉

LA045 grilled pork chop with vermicelli in soup \$88

香茅豬扒湯檬粉

LA046 vietnamese vegetarian soup noodle \$85

越式素湯河

rice and noodles

LA047 thai style stir-fried rice noodle with pork slices \$85

泰式肉片濕炒河粉

LA048 thai style minced pork fried rice \$80
泰 香辣肉碎炒飯

LA049 seafood pad thai \$98
泰式海鮮炒金邊粉

LA050 vegetarian pad thai \$78
泰式素菜炒金邊粉

LA051 stir-fried rice with shrimp paste \$88
蝦醬炒飯

LA052 shrimp and pineapple stir-fried rice \$88
菠蘿鮮蝦炒飯

LA053 fried beef with cold rice vermicelli \$88
燒牛肉撈檬粉

LA054 grilled pork chop with lemongrass and cold rice vermicelli \$85
香茅豬扒撈檬粉

LA055 steamed rice \$20
茉香飯

LA056 coconut rice \$22
椰香飯

LA057 french bread \$25
法式麵包

vegetables

LA058 wok-fried mushrooms with garlic, onion and truffles \$90
松露蒜香炒鮮菌

LA059 stir-fried broccoli with garlic \$70
蒜蓉炒西蘭花

LA060 stir-fried morning glory with chili and shrimp paste \$62

蝦醬炒通菜

dessert

LA061 valrhona white chocolate cheese cake \$55
白朱古力滑忌廉芝士蛋糕

LA062 chocolate banana cake \$50
朱古力香蕉蛋糕

LA063 sticky banana pudding \$55
香蕉布甸

LA064 rose panna cotta \$45
玫瑰奶凍 · 芒果雜莓

LA065 sweetened white sticky rice with ripe mango cheek \$70
芒果糯米

LA066 lian finale (mixed dehydrated fruits . honeycomb brick \$60
「蓮」- 交響曲 雜錦脆乾果片 · 蜜香脆糖

LA067 fruits and berries \$85
三色草莓鮮果拼盤

drinks

LA068 fresh young coconut \$35
椰青

LA069 ginger lemongrass herbal tea \$30
香茅薑茶

LA070 lemongrass and lime herbal tea \$30
香茅青檸茶

LA071 singha beer \$40
泰國啤酒

LA072 tsing tao \$40
青島啤酒

LA073 heineken 喜力啤 酒	\$40
LA074 acqua panna still mineral water 500ml 意大利 acqua panna 礦泉水	\$30
LA075 st. pellegrino sparkling mineral water 500ml 意大利 st. pellegrino 有氣礦泉水	\$30
LA076 venue clicquot ponsardin brut yellow label champagne	\$750
LA077 mansion house bay sauvignon blanc	\$360
LA078 paxton jones block shiraz	\$450

all prices are in hong kong dollars 所有價錢以港幣計算